Caramelized Onions

INGREDIENTS

* 2 cups yellow onions
* 2 TB granulated sugar
* 1/4 tsp baking soda
* salt and pepper to taste
* water

INSTRUCTIONS

1. In a large skillet on medium low heat, heat the sugar until it melts. Add the onions and toss to coat.
2. Sprinkle the baking soda over the onions and toss again to coat.
3. Turn the heat up to medium-high and watch as the onions begin to sizzle and weep.
4. Let the onions continue to cook, stirring and tossing occasionally as they turn a deeper brown. If, at any point, the onions seem like they’re going to burn and their juices evaporate, add a teaspoon of water and stir. You might have to do this once or twice or never.
5. The onions are done when they are soft, deep brown and almost a jam-like consistency. The entire process should take about 20 minutes.
6. Season with a pinch of salt and pepper, or to taste.

**Caramelized onion & feta tart**

Ingredients:

1 caramelized onions recipe

1 Pastry crust (from simple pastry crust recipe)

1-2 Tbsp (or more if necessary) feta cheese

Cooking oil (spray kind)

Directions:

1. Preheat the oven to 400F
2. Make 1 batch of Pastry crust (1 cup flour, 1/3rd cup shortening, 1/4th tsp salt and 4 Tbsp ice water).
3. Roll out pastry crust and then cut with circular cookie cutter (large enough that it will fit into mini tart pan).
4. Spray mini tart pan with cooking oil. Press pastry crust into tart pan cavities.
5. Poke the bottom of the pastry crust with holes (docking).
6. Blind bake tart shells for 10-12 minutes
7. Fill tart shells with warm caramelized onions. Top with a sprinkle of feta cheese. Use a butane torch to melt the feta (if desired)
8. Enjoy!